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PORTLAND, ME.**Diphtheria—Release from Quarantine after Negative Cultures. (Reg. Bd. of H., Sept. 3, 1915.)**

SECTION 1. All persons quarantined for diphtheria and all contacts or exposed individuals of school age, shall be removed from quarantine only after the obtaining of two successive negative throat cultures. The first culture shall be taken not earlier than the fourteenth day from the beginning of the quarantine and the second culture not earlier than 24 hours after.

SEC. 2. In the case of a child of school age removed from an infected household at the beginning of quarantine, two throat cultures at least 24 hours apart shall be obtained as soon as possible, and if the cultures are negative such child may return to school at the end of one week's time after removal from infected household.

SEC. 3. These rules have no bearing on the question of immunization which should be performed as usual.

PORTLAND, OREG.**Certified Milk and Cream—Production, Care, and Sale. (Ord. 30491, May 26, 1915.)**

SECTION. 1. The term "certified milk," as used in this ordinance, shall be construed to mean and include milk drawn from animals free from disease and all conditions of whatever kind that might deteriorate the quality of the milk. Certified milk shall be produced from animals free from tuberculosis as shown by the tuberculin test or other accepted tests for the detection of tuberculosis. Certified milk shall not contain more than 10,000 germs or bacteria of all kinds to the cubic centimeter, with an acidity not higher than 0.2 per cent. Certified milk shall not contain less than 4 per cent butter fat, and shall have a specific gravity not less than 1.029 or over 1.034; nor shall the percentage of total solids be less than 12.5 per cent. Certified milk must be produced and handled under sanitary conditions, not subjected to heat, bottled and sealed on the farm within one hour after being drawn from the animal, and maintained at a temperature not higher than 50° F. immediately after milking until delivered to the consumer, which delivery must be made within 24 hours from the time the milk is drawn, and shall contain no adulterants of any kind, and nothing added thereto or subtracted therefrom, without the written consent of the certified milk commission of the city of Portland.

SEC. 2. The commissioner in charge of the bureau of health is hereby authorized and empowered and shall appoint annually a competent commission of five persons to be known as the certified milk commission of the city of Portland. Said commission shall consist of the city health officer and chief dairy and milk inspector and three resident physicians. The chief dairy and milk inspector shall act as secretary of the commission. No member of said commission shall be financially interested in the production or sale of certified milk or cream. The members of said commission shall not be entitled to receive any salary or compensation for services rendered, with the following exceptions: Actual expenses incurred in the performance of their duties and medical examinations of all employees.

All employees handling milk or milk utensils shall submit to a medical examination by members of the certified milk commission which shall consist of a physical examination for symptoms of tuberculosis, typhoid fever, diphtheria,

smallpox, scarlet fever, septic sore throat, venereal diseases, or any other contagious or infectious disease. Also laboratory tests of blood, feces, and urine shall be made in all cases where the patient under examination has had or is suspected of having had typhoid fever. Likewise cultures shall be made from the nose and throat of all suspected diphtheria carriers.

No person suffering from inflamed throat or with any communicable disease or who is known to be a typhoid or diphtheria carrier, or who has been exposed to any communicable disease within the previous 30 days, shall be admitted to the stable or dairy building or allowed to handle the milk or milk utensils or any object that directly or indirectly comes in contact with the milk. All examinations of employees of certified dairies requiring laboratory tests of blood, urine, feces, etc., same to be done [sic] in the laboratory of the city bureau of health without charge, all other expenses to be paid by the certified dairies.

SEC. 3. Upon filing an application with the secretary of the certified milk commission by any person for permission to sell, offer for sale, or to dispose of milk or cream within the limits of the city of Portland under the name of and as certified milk or cream, if such application is accompanied by a certificate from a veterinarian designated by the commission or by a certificate satisfactory to the commission, showing all animals in said person's herd to be free from tuberculosis or other diseases of any kind that would deteriorate the quality of the milk, and if a composite sample of milk shall be submitted to the certified milk commission once a day for a term of two weeks for analysis; and if the same shall comply with section 1 as to bacteria, butter fat, solids, and acidity, and his dairy shall score 90 or above according to the Federal Government dairy score card, the certified milk commission shall issue to said person a certificate good for one year, providing conditions of the entire dairy plant and milk is handled satisfactorily to the certified milk commission.

Certified milk and cream shall be produced and handled according to the provisions of this ordinance and the rules and regulations set forth in section 10 of this ordinance, and the dairy farm, dairy herd, utensils, and general equipment for the production of said certified milk or cream shall comply with said rules and regulations.

The first two or three streams from each teat shall be drawn in a separate vessel and be discarded. Cows producing milk other than for certification shall be milked after the certified herd or by other milkers.

Preparation of cows for milking.—All sweepings of dry floors, walls, or ceilings must be completed before grooming of cows is begun. At least half an hour before milking the cows shall be thoroughly groomed and cleaned, and compelled to remain standing until milked.

All foodstuffs shall be kept in an apartment separate from the cows and used only after milking, and shall not be brought into the stable except just before being fed. Only those foods shall be used which consist of nutritious materials, such as will not affect the taste or character of the milk. The first feeding of grass, alfalfa, ensilage, green corn, or other green feeds must be given in small rations and increased gradually to full rations.

Preparation of the milkers, their cleaning and their dress.—Conveniently located facilities shall be provided for the milkers to wash in before and during milking. While engaged about the dairy or in handling the milk employees shall not use tobacco or intoxicating liquors. They shall keep their hands away from their nose and mouth. Before milking the milker's hands shall be thoroughly cleaned by the use of soap and clean warm water and thoroughly dried on a clean towel. He shall be careful not to touch anything but the clean top of the milking stool, the milking pail, and the cow's teats. The hands shall be

kept dry while milking. The milker's hands must be rinsed in clean water and dried after milking each cow. Milkers shall wear clean white suits and caps and shall use not less than two clean suits and caps each week. These suits are to be used only when milking. When not in use they shall be kept in a place especially provided for this purpose.

SEC. 4. No person selling or offering for sale milk not certified shall use the word "certified" in such a way, either upon advertisements or upon wagons, pails, bottles, labels, caps, or in any other manner so that thereby the public may be misled into the belief that such milk is that which is generally known and sold as certified milk. It shall be unlawful for any person to sell or dispose of certified milk or certified cream within the limits of the city of Portland without first procuring from the secretary of the certified milk commission a certificate setting forth the fact that said person has complied with the State law, ordinances, rules and regulations governing the production, handling, and delivery of certified milk and certified cream. But nothing in this ordinance shall be construed to prevent a milk dealer from purchasing certified milk or certified cream from an authorized certified milk or certified cream producer handling and disposing of the same under the provisions of the State law, ordinances, and rules and regulations in effect. The producer, the wholesaler, and the retailer of certified milk and certified cream shall at least once a month notify the certified milk commission of the names and addresses of all persons to whom they are selling or delivering certified milk or certified cream: *Providing, however*, That the retailers shall only so notify when such milk or cream is delivered to the homes of the consumers. It shall be unlawful to open any bottle containing certified milk or certified cream before it reaches the consumer or to remove a milk bottle from a house where a communicable disease exists.

SEC. 5. The certified milk commission of the city of Portland is hereby authorized and empowered to, from time to time, as often as they shall deem it necessary, either by themselves or assistants, to visit and inspect all dairies having a certificate for producing certified milk, and may also take samples of said certified milk or certified cream either at said dairy or from any delivery wagon delivering the same in the city of Portland or from any depot and make tests thereof; and in case the certified milk commission shall find that any such dairy is not being conducted in accordance with the provisions of this ordinance or with the rules and regulations of the certified milk commission for the production of certified milk or certified cream, or that such certified milk or certified cream so sampled and tested is not of the standard hereinabove provided for certified milk or certified cream, the permit issued for the production of certified milk or certified cream to said person shall be automatically revoked, and the certified milk commission shall notify said person in writing of such revocation.

SEC. 6. The term "certified cream" as used in this ordinance shall be construed to mean and include cream produced from certified milk, and shall be subject to the provisions of this ordinance and the rules and regulations prescribed by the commission governing the production, sale, handling, and distributing of certified milk and certified cream. Certified cream shall not contain over 50,000 germs or bacteria of all kinds to the cubic centimeter, and shall not contain less than 30 per cent butter fat.

SEC. 7. Every producer or distributor of certified milk or certified cream shall, at the first appearance of any communicable disease in his household or among his employees, notify the commission immediately in person or by telephone, to be followed at once by a report in writing. Any dairyman sick with a communicable disease or who may have within his household anyone sick with a

communicable disease shall at once cease all shipments of certified milk or certified cream until the commission of the city of Portland shall consent to the renewal of such shipments. It shall be the duty of the commission, after the reporting to them of any communicable disease, to immediately examine into conditions.

SEC. 8. The word "person" as used in this ordinance shall be construed to include and mean the word person, firm, association, copartnership, corporation, or individual. The singular shall be construed to mean and include the plural, and the masculine, the feminine.

SEC. 9. Any person violating any provision of this ordinance shall, upon conviction thereof, be fined in any sum not exceeding \$100, or imprisoned for a term not exceeding 30 days, or to be both so fined and imprisoned.

SEC. 10. That the following rules and regulations be and are hereby adopted:

(a) *Standards*.—1. Certified milk shall not contain over 10,000 bacteria or germs of any kind per cubic centimeter.

2. Certified milk shall not contain less than 4 per cent butter fat.

3. Certified milk shall not contain less than 12.5 per cent total solids.

4. Certified milk shall not contain an acidity of over 0.2 per cent.

5. Certified milk shall have a specific gravity of between 1.029 and 1.034.

6. Certified cream shall not contain over 50,000 bacteria or germs of any kind per cubic centimeter.

7. Certified cream shall not contain less than 30 per cent butter fat.

8. Certified milk and certified cream shall not have a temperature over 50° F. immediately after being drawn.

Preparation of milkers.—See section 3 of this ordinance.

(b) *Health and care of animals*.—1. All animals in a certified herd shall be free from any disease of whatever kind likely to deteriorate the quality of the milk.

2. All animals in a certified herd shall show negative reaction to the tuberculin test or other tests for the detection of tuberculosis.

3. If animals in a certified herd should show a positive reaction to the tuberculin test or other tests for the detection of tuberculosis, the animals shall be marked, tagged, or branded in a manner satisfactory to the commission.

4. All animals in a certified herd shall have administered by a veterinarian, recognized by the commission, the tuberculin test or other tests for the detection of tuberculosis at least once a year.

5. No animals shall be added to a certified herd without first having administered the tuberculin test or other tests for the detection of tuberculosis by a veterinarian recognized by the commission.

6. All animals of a certified herd shall be groomed daily; long hairs on the udder and flanks shall be clipped off; and previous to each milking the udders shall be washed with clean warm water and then dried with a clean cloth.

(c) *Stables*.—1. Stables shall be located on well-drained ground and be isolated from all sources of contamination.

2. Stable floors shall be of cement.

3. Stable floors shall be so constructed as to be easily drained and flushed.

4. Drainage from buildings shall be carried underground to a point at least 100 feet from any building used for producing or handling milk, and so far away that any odor from drained openings can not find entrance to the building; and if drain is collected in a tank or pit, the same shall be protected from flies.

5. Stables shall be tightly ceiled and shall have smooth surfaces; both walls and ceilings shall be so constructed as to be easily washed and cleaned.

6. Mangers shall be of cement or other substance impervious to liquids of any kind.

7. Stanchions shall be made of iron or other suitable metal.

8. Stables shall have at least 4 square feet of window space for each cow space.

9. Stables shall have 600 cubic feet of air space for each cow space.

10. Stables shall be equipped with proper ventilation or some system approved by the commission.

11. Stables shall be scrupulously clean at all times and be disinfected once a day.

12. Manure shall be removed twice daily, at least two hours before each milking, 100 feet from stable.

(d) *Barnyard*.—1. The barnyard shall be well drained at all times.

2. The barnyard shall be so located as to be such a distance from the dairy room that will be satisfactory to the certified milk commission.

3. The barnyard shall be clean at all times.

(e) *Pastures*.—1. The pastures shall be free from marsh or stagnant pools.

2. The pastures shall not be crossed by any stream which might easily become dangerously contaminated.

3. Pastures shall be a sufficient distance from offensive conditions to suffer no bad effects from them.

(f) *Dairy room*.—1. The dairy room shall be located so as to be free from contaminating surroundings and be convenient to the stable and milking room. During bottling this room shall not be entered only by persons employed therein.

2. The dairy room shall have no direct connection with the stables, milking room, or dwelling house.

3. The dairy room shall be used for no other purpose than for the handling of milk.

4. The floors, walls, and ceiling of the dairy room shall be so constructed as to be impervious to any liquids of any kind.

5. The dairy room shall be well ventilated.

6. The dairy room shall be so constructed that flies or other insects will be excluded.

7. The dairy room shall be scrupulously clean at all times.

(g) *Wash room*.—1. A wash room shall be provided which shall not be a part of the dairy room, but which shall be in close proximity to the same room.

2. The wash room shall be equipped with all necessary apparatus for the washing and cleansing of milk utensils.

3. The floor, walls, and ceiling of the wash room shall be so constructed as to be impervious to liquids of any kind.

4. The wash room shall be well ventilated.

5. The wash room shall be scrupulously clean at all times.

6. A boiler room shall be provided which shall not be a part of the dairy room or wash room.

(h) *Water supply*.—1. The dairy shall be supplied with pure water, the purity of which shall be determined by analyses made by the bureau of health.

(i) *Utensils*.—1. The dairy room shall be equipped with a sterilizer, where all utensils coming in contact with milk shall, after a thorough washing, be placed in and brought to a temperature of 212° F. and maintained at that temperature for 30 minutes.

2. All utensils shall be constructed of an absolutely nonabsorbent material and so constructed as to be free from ledges, crevices, or holes into which the milk may gather or become putrid.

3. Rusty or corroded utensils shall not be used.
4. Milk utensils shall be used for no other purpose.
5. All milk pails shall be of the covered type and shall not have an opening of over 30 square inches.
6. All utensils coming in contact with the milk shall be thoroughly cleaned and sterilized after each milking, and shall be left in the sterilizer until ready for use.
7. All milking stools shall be constructed of metal and kept scrupulously clean.
- (j) *Milk and care of milk*.—1. If any part of the milk is bloody, stringy, or unnatural in appearance, or if from an udder with one or more quarters in an abnormal condition, this milk shall be rejected.
2. The milk from animals in a certified herd shall not be used 30 days before and 5 days after parturition, or until such animal shall be again normal.
3. All milk shall be removed from the stable or milking room immediately after being drawn to the dairy room.
4. The milk shall be cooled to at least 50° F. immediately after being drawn, and maintained at that temperature until delivered to the consumer.
5. Milk shall be bottled and sealed within one hour after being drawn.
6. Milk shall be delivered to the consumer within 30 hours after the same is drawn.
7. So far as possible the animals shall be grouped or milked in groups so that the milk collected in any short period shall show about the same composition as the average for the herd.

Buttermilk—Sale of. (Ord. 30554, June 10, 1915.)

SECTION 1. It shall be unlawful to sell, expose, offer, or hold for sale buttermilk in the city of Portland unless the same conforms to the standards of and is produced and handled in accordance with the provisions of this ordinance.

SEC. 2. For the purpose of this ordinance buttermilk shall be the liquid contents of the churn after churning and the butter has been taken therefrom. Buttermilk shall contain 8.5 per cent of solids and any acidity not to exceed 0.9 of 1 per cent to phenolphthalein indicator.

SEC. 3. Any product made by fermenting or souring milk or skimmed milk with a culture of lactic acid or bulgarian bacteria shall be sold as "lactic milk," "lactic ade," "lactic acid milk," "bulgarian milk" or some such name and not as buttermilk. All such fermented or soured milk shall be pasteurized before being inoculated with the culture. The culture used to ferment or sour such milk shall be approved by the city bacteriologist.

SEC. 4. In all stores, soda fountains, lunch counters, and other places where buttermilk is kept for sale such buttermilk shall be stored or dispensed from glass, porcelain, enamel, or other equally sanitary container. Storing buttermilk in tin or other metallic container is prohibited.

SEC. 5. It shall be unlawful to sell, expose, offer, or hold for sale, or to serve within the city of Portland any unwholesome or adulterated buttermilk, or any buttermilk to which has been added preservatives or any other substance whatever.

SEC. 6. For the purpose of this ordinance unwholesome or adulterated buttermilk shall mean:

- (a) Buttermilk more than 72 hours old (except for cooking purposes).
- (b) Buttermilk that does not have a clean lactic acid flavor and odor.
- (c) Buttermilk containing added water or any added substance.